



# Ostereier (German Easter eggs)

## By Miele

5 minutes, plus soaking time

Preparation time

**30 minutes** Cooking time

Makes 12 Serves

# INGREDIENTS

**Eggs** 12 eggs

Red or pink dye 250 ml (1 cup) water 2 tsp white vinegar ½ -1 cup grated beetroot Yellow dye 250 ml (1 cup) water 2 tsp white vinegar 1 tbsp ground turmeric

**Orange dye** 250 ml (1 cup) water 2 tsp white vinegar Peels from 6 brown onions **Blue dye** 250 ml (1 cup) water 2 tsp white vinegar 1 cup shredded red cabbage

**Brown dye** 250 ml (1 cup) water 2 tsp white vinegar 2 tbsp instant coffee granules Miele accessories Perforated steam container

#### METHOD

#### Eggs

- 1. Place the eggs in a perforated steam container in the steam oven. Steam at 100°C for 12 minutes. Place in cold water to cool.
- 2. Prepare your preferred natural dye and soak the eggs to 30 minutes to colour.

#### Red or pink dye

- 1. Place the water and vinegar in a small saucepan and bring to the boil on high heat, induction setting 8.
- 2. Reduce to a simmer on medium heat, induction setting 5 and add the beetroot. Add a little for pink and a lot for red. Simmer, covered for 5 minutes to infuse the colour.
- 3. Strain the mixture and discard the beetroot.

### Yellow dye

- 1. Place the water and vinegar in a small saucepan and bring to the boil on high heat, induction setting 8.
- 2. Reduce to a simmer on medium heat, induction setting 5 and add the turmeric. Simmer, covered for 5 minutes to infuse the colour
- 3. Strain the mixture and discard the turmeric.

# Orange dye

- 1. Place the water and vinegar in a small saucepan and bring to the boil on high heat, induction setting 8.
- 2. Reduce to a simmer on medium heat, induction setting 5 and add the onion skins. Simmer, covered for 15 minutes to infuse the colour
- 3. Strain the mixture and discard the onion skins.

#### Blue dye

- 1. Place the water and vinegar in a small saucepan and bring to the boil on high heat, induction setting 8.
- 2. Reduce to a simmer on medium heat, induction setting 5 and add the cabbage. Simmer, covered for 10 minutes to infuse the colour
- 3. Strain the mixture and discard the cabbage.

# Brown dye

1. Place the water and vinegar in a small saucepan and bring to the boil on high heat, induction setting 8. Add the coffee, stir to combine.

# Hints and tips

• Many German families will cook, colour and decorate boiled eggs in the lead up to Easter, before hanging them from branches around the home and garden.